



about COOKING FOR A CROWD . . .

This is a carefully-planned selection of recipes to serve twenty-five people—for weddings, birthdays and large-scale gatherings of any kind.

Double the recipe and you can serve fifty. As well, each recipe is given in quantities to serve six, so that you can try several before making a final choice.

Ellen Sinclair

Ellen Sinclair, Food Editor
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Recipes in this section give twenty-five servings. They will help when you're catering for a large-scale function; and, so you can try a few before making a final decision on the party menu, quantities to serve six are also given.



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QUANTITY CATERING

With a party coming up in the future, or a family celebration such as a wedding, or anniversary or birthday, many people are finding it is more economical and more fun to do their own entertaining, in the relaxed atmosphere of their home and/or garden, with catering help from family or friends. In this set there is a wide selection of recipes to feed large numbers at any function.

Quantities in the recipes are for 25 people, but can be increased to serve any number. In addition, ingredients for six servings have been included for most recipes. You can try out several as family meals before making a final decision.

Photography by Garry Isaacs

BEEF GOULASH**BEEF GOULASH**

6 kg (12 lb.) gravy beef
 8 onions
 375 g (12 oz.) butter
 4 tablespoons oil
 4 tablespoons paprika
 2 cups flour

3 litres (12 cups) water
 6 beef stock cubes
 250 g (8 oz.) can tomato
 paste
 1 teaspoon thyme
 2 cups sour cream

Trim excess fat off meat, cut meat into 2.5 cm (1 in.) cubes. Peel and chop onions. Heat butter, brown meat well; do this in batches, about 500 g to 750 g (1 to 1½ lb.) meat at a time, or meat will not brown well; remove meat from pan. Add onions to pan, saute gently until onions are transparent.

Add oil to pan with paprika, add flour, stir for 1 minute over low heat. Stir in water and crumbled stock cubes, tomato paste and thyme; continue stirring until sauce boils and thickens. Return meat to pan, cover, reduce heat to low, simmer 2 hours or until meat is tender.

Just before serving, stir in sour cream, heat through gently, do not allow to boil.

Serve with hot buttered noodles or macaroni.

Serves 25.

QUANTITIES FOR 6

1.5 kg (3 lb.) gravy beef
 2 onions
 90 g (3 oz.) butter
 1 tablespoon oil
 1 tablespoon paprika
 ½ cup flour

3 cups water
 2 beef stock cubes
 ¼ cup tomato paste
 ¼ teaspoon thyme
 ½ cup sour cream

SEAFOOD VOL-AU-VENTS



SEAFOOD VOL-AU-VENTS

250 g (8 oz.) butter

1½ cups flour

salt, pepper

2 litres (8 cups) milk

¼ cup dry sherry

2 tablespoons lemon juice

410 g (13 oz.) can button

mushrooms

500 g (1 lb.) scallops

60 g (2 oz.) butter, extra

1 kg. (2 lb.) prawns

2 bottles oysters (approx.

20 oysters)

10 shallots or spring onions

Melt butter in pan, remove from heat, stir in flour, salt and pepper; cook over low heat, stirring, 1 minute. Gradually add milk; stir until sauce boils and thickens, reduce heat, cook 1 minute. Remove from heat, stir in sherry, lemon juice and drained, halved mushrooms.

Wash and trim scallops. Melt extra butter in pan, gently saute scallops 5 minutes, remove from heat, drain. Add cooked scallops to sauce with shelled, chopped prawns, drained oysters and finely-chopped shallots.

Put pastry cases on oven tray, spoon filling in. Bake in moderate oven 10 minutes to heat pastry through.

Sufficient filling for 25 6 cm (2½ in.) vol-au-vent cases.

QUANTITIES FOR 12

125 g (4 oz.) butter

¾ cup flour

salt, pepper

4 cups milk

2 tablespoons dry sherry

1 tablespoon lemon juice

220 g (7 oz.) can button

mushrooms

250 g (8 oz.) scallops

30 g (1 oz.) butter, extra

500 g (1 lb.) prawns

1 bottle oysters (approx.

10 oysters)

5 shallots or spring onions

CURRIED PATE**CURRIED PATE**

375 g (12 oz.) butter
3 medium onions
6 rashers bacon
1.5 kg (3 lb.) chicken livers
3 chicken stock cubes
6 hard-boiled eggs

3 teaspoons salt
1½ teaspoons pepper
1 tablespoon curry powder
½ cup dry sherry
1½ cups cream

Melt butter, gently saute peeled and finely-chopped onions and bacon, until onion is transparent. Wash chicken livers, add to pan with crumbled stock cubes, cook gently 5 to 7 minutes or until livers are cooked. Remove from heat, allow to cool slightly. Shell and roughly chop eggs, add to livers with salt, pepper, curry powder, sherry and cream. Puree in blender until smooth, then push through fine sieve. Spoon into four lightly-greased or oiled 25 cm x 8 cm (10 in. x 3 in.) bar tins, refrigerate until firm. Unmould carefully. Serve with hot toast or savory biscuits.

Serves 25.

QUANTITIES FOR 6

125 g (4 oz.) butter
1 medium onion
2 rashers bacon
500 g (1 lb.) chicken livers
1 chicken stock cube
2 hard-boiled eggs

1 teaspoon salt
½ teaspoon pepper
1½ teaspoons curry powder
2 tablespoons dry sherry
½ cup cream

Note: See also recipe for Brandy Pate, Card **F3** in First Courses set.

BOEUF BOURGUIGNONNE



BOEUF BOURGUIGNONNE

5 kg (12 lb.) round steak
 750 g (1½ lb.) bacon
 40 small onions
 flour
 salt, pepper
 125 g (4 oz.) butter
 ⅔ cup oil
 8 carrots
 2 cloves garlic

1 kg (2 lb.) small mushrooms
 4 cups dry red wine
 4 cups water
 4 beef stock cubes
 1½ teaspoons thyme
 1 tablespoon sugar
 ⅓ cup tomato paste
 1 bayleaf

Trim any surplus fat from meat, cut meat into large cubes. Trim rind from bacon, cut into pieces. Peel onions, leave them whole. Coat meat in flour seasoned with salt and pepper.

Heat butter and oil in large shallow pan, add about 250 g (½ lb.) steak at one time to pan, brown well on all sides, remove from pan; repeat with another 250 g (½ lb.) until all meat has been browned; remove from pan. Add whole onions to pan, cook until lightly browned; remove from pan. Add bacon to pan with peeled and sliced carrots, crushed garlic and whole mushrooms. Cook slowly, stirring occasionally, until bacon is crisp. Add wine, water, crumbled stock cubes, thyme, sugar, tomato paste and bayleaf, bring to boil, stirring.

Cooking can now be completed on top of the stove or in casseroles in the oven. Add meat to sauce, cover, cook in moderately slow oven for 1 hour, add whole onions, continue cooking for further 1 hour. Remove bayleaf before serving. **Serves 25.**

Note: If cooking in saucepan on top of stove, it may be necessary to add extra water to allow for evaporation.

QUANTITIES FOR 6

1.5 kg (3 lb.) round steak; 4 rashers bacon; 12 small onions; flour; salt, pepper; 30 g (1 oz.) butter; 2 tablespoons oil; 2 carrots; 1 clove garlic; 250 g (8 oz.) small mushrooms; 1 cup dry red wine; 1 cup water; 2 beef stock cubes; 1 teaspoon thyme; 2 teaspoons sugar; 1 tablespoon tomato paste; 1 bayleaf.

SPAGHETTI BOLOGNESE



SPAGHETTI BOLOGNESE

 $\frac{2}{3}$ cup oil

8 onions

3 kg (6 lb.) minced steak

4 250 g (8 oz.) cans tomato
paste

2 litres (8 cups) water

salt, pepper

6 beef stock cubes

2 teaspoons oregano

2 teaspoons thyme

2 kg (4 lb.) spaghetti

grated parmesan cheese

Heat oil, gently saute peeled and finely-chopped onions until golden, add minced steak; cook very well, stirring with fork, until steak browns well. Pour off any surplus fat. Stir in tomato paste, water, salt, pepper, crumbled stock cubes, oregano and thyme. Bring sauce to boil, reduce heat, cook stirring occasionally, uncovered for 1 to 1½ hours. If sauce becomes too thick, add extra water; continue cooking, the longer the gentle cooking the better the sauce will be.

Cook spaghetti in large quantity of boiling salted water until tender, approximately 12 to 15 minutes, drain well. Spoon sauce over spaghetti to serve, sprinkle with grated parmesan cheese.

Serves 25.

Note: You may need to use two electric frypans or large frying pans to brown the steak. If too much meat is cooked at once, it will not brown well.

Large boilers are best for cooking spaghetti in quantity. However, if these are not available, use large saucepans. Do not over-crowd pan; use one large saucepan of rapidly boiling water to cook 500 g (1 lb.) spaghetti.

QUANTITIES FOR 6

2 tablespoons oil

2 onions

750 g (1½ lb.) minced steak

250 g (8 oz.) can tomato paste

2 cups water

salt, pepper

2 beef stock cubes

½ teaspoon oregano

½ teaspoon thyme

500 g (1 lb.) spaghetti

grated parmesan cheese

BEEF IN RED WINE**BEEF IN RED WINE**

4 kg (8 lb.) gravy beef
 1¼ litres (5 cups) water
 salt, pepper
 1 bayleaf
 2 250 g (8 oz.) cans tomato
 paste
 1 litre (4 cups) dry red wine
 4 beef stock cubes

12 carrots
 48 small onions
 500 g (1 lb.) mushrooms
 125 g (4 oz.) butter
 1 cup flour
 salt, pepper
 2 cups water, extra
 chopped parsley

Trim off excess fat from meat, cut meat into large cubes. Put in saucepan with water, salt, bayleaf. Bring to boil, skim well, reduce heat, cover, simmer gently 1½ hours. Add tomato paste, red wine, crumbled stock cubes, peeled and sliced carrots, whole peeled onions and sliced mushrooms. Simmer further 30 minutes, or until vegetables are tender.

Strain vegetables and meat, reserve all the liquid. Melt butter in separate saucepan, stir in flour, cook over low heat 1 minute. Remove from heat, stir in all reserved liquid, add extra water; return to heat, stir until sauce boils and thickens, cook 2 minutes. Return meat and vegetables to pan, season with salt and pepper, reheat gently. Serve sprinkled with chopped parsley.

Serves 25.

QUANTITIES FOR 6

1 kg (2 lb.) gravy beef
 1¼ cups water
 salt pepper
 1 bayleaf
 ½ cup tomato paste
 1 cup dry red wine
 1 beef stock cube
 3 carrots

12 small onions
 125 g (4 oz.) mushrooms
 30 g (1 oz.) butter
 ¼ cup flour
 salt, pepper
 ½ cup water, extra
 chopped parsley

SWEET AND SOUR CHICKEN



SWEET AND SOUR CHICKEN

3 1.25 kg (2½ lb.) chickens
 ½ cup soy sauce
 ½ cup sugar
 1½ teaspoons salt
 3 tablespoons dry sherry
 3 egg-yolks
 ½ cup oil
 4 large onions
 1 bunch shallots (or spring onions)

375 g (12 oz.) mushrooms
 3 red peppers
 3 medium cucumbers
 3 470 g (15 oz.) cans pineapple pieces
 oil for shallow frying
 3 tablespoons cornflour
 ¾ cup white vinegar
 3 tablespoons tomato sauce
 salt, pepper

Bone chicken, cut into 4 cm (1½ in.) cubes. Combine soy sauce, sugar, salt, sherry and egg-yolks in large bowl, add chicken pieces, marinate 1 hour. Heat ½ cup oil in pan, add sliced onions, cook until transparent. Add chopped shallots, sliced peppers and mushrooms, cooks further 6 minutes. Add cucumbers, cut into chunky strips, and drained pineapple pieces (reserve syrup), cook 2 minutes. Remove from heat.

Drain chicken from marinade, reserve liquid. Heat oil for shallow frying, cook chicken pieces until golden brown, drain well. Add chicken to vegetables. Blend cornflour with reserved pineapple syrup, add vinegar and tomato sauce, stir into remaining marinade. Bring to boil, stirring constantly, season with salt and pepper. Pour sauce over chicken and vegetables, stir to coat evenly. Reheat gently. Serve with hot rice or fried rice.

Serves 25.

QUANTITIES FOR 6

1.25 kg (2½ lb.) chicken; 2 tablespoons soy sauce; 1 tablespoon sugar; ½ teaspoon salt; 1 tablespoon dry sherry; 1 egg-yolk; 2 tablespoons oil; 2 onions; 8 shallots; 125 g (4 oz.) mushrooms; 1 red pepper; 1 medium cucumber; 470 g (15 oz.) can pineapple pieces; oil for shallow frying; 1 tablespoon cornflour; ¼ cup vinegar; 1 tablespoon tomato sauce; salt, pepper.

LAMB CURRY



LAMB CURRY

5 1.75 kg (3½ lb.) legs of
 lamb
 8 large onions
 185 g (6 oz.) butter
 ⅓ cup curry powder
 3½ cups tomato sauce

1.25 litres (5 cups) water
 1½ tablespoons cinnamon
 1½ tablespoons mixed spice
 1½ tablespoons allspice
 1 tablespoon paprika
 salt, pepper

Ask butcher to bone legs of lamb. Trim surplus fat from meat, cut meat into 2.5 cm (1 in.) cubes (or butcher can chop meat). Peel and chop onions. Heat butter in large, heavy pan, add meat, brown well (this may need to be done in batches so that all meat browns well). Add onions, cook further 4 minutes. Add curry powder and tomato sauce, cook further 5 minutes. Add water and remaining ingredients; mix well. Cover, simmer gently 1 hour or until meat is tender.

Serves 25.

QUANTITIES FOR 6

1.75 kg (3½ lb.) boned
 leg of lamb
 2 medium onions
 45 g (1½ oz.) butter
 1¼ tablespoons curry powder
 ¾ cup tomato sauce

1½ cups water
 1 teaspoon cinnamon
 1 teaspoon mixed spice
 1 teaspoon allspice
 1 teaspoon paprika
 salt, pepper

PINEAPPLE CHICKEN



PINEAPPLE CHICKEN

8 1.75 kg (3½ lb.) chickens
 1½ cups flour
 salt, pepper
 4 large onions
 4 green or red peppers
 250 g (8 oz.) butter
 5 470 g (15 oz.) cans
 condensed tomato soup

2 250 g (8 oz.) cans tomato
 paste
 2 910 g (1 lb. 13 oz.) cans
 pineapple pieces
 3 cups water
 4 chicken stock cubes
 2 tablespoons soy sauce

Cut chickens into serving pieces, toss in flour seasoned with salt and pepper. Thinly slice peppers and onions. Heat butter in large pan, fry chicken pieces in batches until brown. Add peppers, onions, undiluted tomato soup, tomato paste, undrained pineapple, water, crumbled stock cubes and soy sauce, blend well. Bring to boil, cover, reduce heat, simmer approximately 40 to 45 minutes or until chicken is tender.

Serves 25.

QUANTITIES FOR 6

2 1.5 kg (3 lb.) chickens
 ½ cup flour
 salt pepper
 1 large onion
 1 green pepper
 60 g (2 oz.) butter
 2 315 g (10 oz.) cans
 condensed tomato soup

155 g (5 oz.) can tomato
 paste
 470 g (15 oz.) can
 pineapple pieces
 ¾ cup water
 1 chicken stock cube
 1 tablespoon soy sauce

FRIED RICE



FRIED RICE

2 kg (4 lb.) long-grain rice
 500 g (1 lb.) bacon
 8 pork chops
 12 eggs
 4 tablespoons water
 salt, pepper
 oil

2 tablespoons grated
 green ginger
 1 large bunch shallots
 (or spring onions)
 2 kg. (4 lb.) cooked prawns
 1 cup oil, extra
 4 tablespoons soy sauce

Cook rice in large saucepans of boiling salted water 10 to 12 minutes, drain well. Spread on trays, allow to dry out overnight. Finely dice bacon, saute gently in pan until crisp, remove from pan. Saute pork chops until cooked, remove meat from bone, slice meat thinly. Beat eggs with water, season with salt and pepper.

Heat 1 tablespoon oil in pan, pour in enough of the egg mixture to make one pancake; cook on one side, then cook other side; remove from pan. Repeat with remaining mixture. Roll pancakes up, slice into thin strips. Finely chop shallots; shell and devein prawns.

Heat extra oil in pans with green ginger, add rice, toss well to coat all rice with oil. Stir in bacon, pork, shallots, prawns and egg strips; stir until completely heated through. Stir in soy sauce, mix lightly.

Serves 25.

QUANTITIES FOR 6

500 g (1 lb.) long-grain rice
 125 g (4 oz.) bacon
 2 pork chops
 3 eggs
 1 tablespoon water
 salt, pepper
 oil

2 teaspoons grated green
 ginger
 10 shallots (or spring onions)
 500 g (1 lb.) cooked prawns
 ¼ cup oil, extra
 1 tablespoon soy sauce

MEATBALLS



MEATBALLS

1.5 kg (3 lb.) minced steak
500 g (1 lb.) sausage mince
salt, pepper
4 eggs
½ cup chopped parsley
2 medium onions

2 cooking apples
2 tablespoons prepared
mustard
2 tablespoons worcestershire
sauce
butter for frying

Combine minced steak, sausage meat, salt, pepper, lightly-beaten eggs, parsley, peeled and grated onions and apples, mustard and worcestershire sauce, mix well. Beat until smooth by hand or on electric mixer. Form into balls approximately 2.5 cm (1 in.) in diameter. Heat butter in pan, gently fry meatballs (this should be done in small quantities) until brown and cooked through.

Makes about 120.

QUANTITIES FOR 6

500 g (1 lb.) minced steak
125 g (4 oz.) sausage mince
salt, pepper
1 egg
2 tablespoons chopped
parsley
1 small onion

1 small cooking apple
2 teaspoons prepared
mustard
2 teaspoons worcestershire
sauce
butter for frying

Makes about 36.

SPANISH STEAK



SPANISH STEAK

3 kg (6 lb.) minced steak
 2 cloves garlic
 4 tablespoons oil
 4 tablespoons worcestershire
 sauce
 1 cup flour
 1 cup tomato sauce
 salt, pepper
 4 470 g (15 oz.) cans whole
 tomatoes

2 cups tomato juice
 2 cups water
 8 medium onions
 8 medium carrots
 4 red or green peppers
 1 small bunch celery
 (approx. 12 sticks)
 4 470 g (15 oz.) cans whole
 kernel corn
 ½ cup chopped parsley

Heat oil in large shallow pan saute meat and crushed garlic over medium heat until meat is well browned. It will be necessary to do this in small quantities to brown meat well. Drain off excess fat. Stir in worcestershire sauce, flour and tomato sauce, cook over low heat, stirring continuously, for 2 minutes. Add chopped tomatoes to pan with liquid from cans, tomato juice and water, stir until boiling; add peeled and chopped onions, sliced carrots, chopped peppers, sliced celery and drained corn, salt and pepper.

Cover, reduce heat, simmer gently 45 minutes, or until vegetables are cooked, stirring occasionally. Serve sprinkled with parsley.

Serves 25.

QUANTITIES FOR 6

750 g (1½ lb.) minced steak
 1 clove garlic
 1 tablespoon oil
 1 tablespoon worcestershire
 sauce
 ¼ cup flour
 ¼ cup tomato sauce
 salt, pepper
 470 g (15 oz.) can whole
 tomatoes

½ cup tomato juice
 ½ cup water
 2 medium onions
 2 medium carrots
 1 red or green pepper
 4 sticks celery
 470 g (15 oz.) can whole
 kernel corn
 chopped parsley

SALMON MORNAY**SALMON MORNAY**

375 g (12 oz.) long-grain rice
 375 g (12 oz.) butter
 3 medium onions
 1 cup flour
 2 litres (8 cups) milk
 375 g (12 oz.) cheddar
 cheese
 1 cup cream

salt, pepper
 2 teaspoons prepared
 mustard
 3 500 g (1 lb.) cans salmon
 ½ cup lemon juice
 4 cups fresh breadcrumbs
 90 g (3 oz.) butter extra

Cook rice in large saucepan of boiling water 10 to 12 minutes or until tender; drain. Spread rice over base of greased ovenproof dishes or individual ovenproof dishes.

Melt butter in large saucepan, add chopped onions, saute until transparent, remove from heat. Add flour, stir until smooth, return to heat, cook stirring constantly 2 minutes. Remove from heat, add milk, return to heat, stir until mixture boils and thickens. Remove from heat, add grated cheese and cream, season with salt, pepper and mustard. Stir until cheese is melted. Add drained salmon and lemon juice, mix well, pour over rice.

Combine breadcrumbs with melted butter, sprinkle over sauce. Bake in moderate oven 30 to 40 minutes or until golden.

Serves 25.

QUANTITIES FOR 6

125 g (4 oz.) rice
 125 g (4 oz.) butter
 1 medium onion
 ½ cup flour
 2½ cups milk
 125 g (4 oz.) cheddar cheese
 ⅓ cup cream

salt, pepper
 1 teaspoon mustard
 2 235 g (7½ oz.) cans
 salmon
 2 tablespoons lemon juice
 1¼ cups fresh breadcrumbs
 30 g (1 oz.) butter, extra

MAYONNAISE CHICKEN CASSEROLE**MAYONNAISE-CHICKEN CASSEROLE**

5 1.5 kg (3 lb.) chickens
 750 g (1½ lb.) long-grain rice
 3 470 g (15 oz.) cans
 cream of chicken soup
 3 470 g (15 oz.) cans cream of
 mushroom soup
 4 large onions

salt, pepper
 1 small bunch celery
 (approx. 12 sticks)
 1 kg (2 lb.) jar mayonnaise
 ⅔ cup lemon juice
 2 cups fresh breadcrumbs
 125 g (4 oz.) butter

Steam or boil chickens until tender, cool; remove meat from bones, cut into large dice. Cook rice in boiling salted water until tender, drain.

Chop onions, dice celery. Combine all ingredients except breadcrumbs and butter. Put mixture in casseroles, top with breadcrumbs which have been tossed in melted butter. Bake, uncovered, 30 to 60 minutes (depending on size and depth of casseroles) in moderate oven.

Serves 25.

QUANTITIES FOR 6

2 1.25 kg (2½ lb.) chickens
 1 cup rice
 1 large onion
 470 g (15 oz.) can cream
 of chicken soup
 470 g (15 oz.) can cream
 of mushroom soup

salt, pepper
 4 sticks celery
 1 cup mayonnaise
 2 tablespoons lemon juice
 ½ cup fresh breadcrumbs
 30 g (1 oz.) butter

RICH GLAZED MEATLOAF

RICH GLAZED MEATLOAF



2 kg (4 lb.) minced steak
 1 kg (2 lb.) sausage mince
 4 eggs
 2 onions
 4 sticks celery
 2 medium carrots
 2 medium peppers

$\frac{1}{3}$ cup finely-chopped parsley
 $\frac{1}{2}$ cup tomato sauce
 $\frac{1}{4}$ cup worcestershire
 sauce
 salt, pepper
 2 tablespoons prepared
 mustard

Combine in large bowl minced steak, sausage mince, lightly-beaten eggs, finely-chopped onions, finely-chopped celery, grated carrots, finely-chopped peppers, parsley, tomato sauce, worcestershire sauce, salt, pepper and prepared mustard. Mix until well combined. Shape into 2 meatloaves, place in baking dish. Bake in moderate oven 30 minutes, remove from oven and pour off excess fat.

Spoon glaze over the loaves, return to oven, bake further 30 to 40 minutes or until cooked, basting occasionally with the glaze.

Serves 25.

GLAZE

1 cup water; 1 cup tomato sauce; $\frac{1}{2}$ cup worcestershire sauce;
 $\frac{1}{3}$ cup brown vinegar; $\frac{1}{2}$ cup brown sugar.

Combine all ingredients in saucepan, stir over low heat until sauce boils. Reduce heat, simmer 5 minutes.

QUANTITIES FOR 6

500 g (1 lb.) minced steak; 250 g ($\frac{1}{2}$ lb.) sausage mince; 1 egg;
 1 small onion; 1 stick celery; 1 small carrot; 1 small pepper;
 1 tablespoon chopped parsley; 1 tablespoon tomato sauce; 2 tea-
 spoons worcestershire sauce; salt, pepper; 2 teaspoons prepared
 mustard.

GLAZE

$\frac{1}{4}$ cup water; $\frac{1}{4}$ cup tomato sauce; 1 tablespoon worcestershire
 sauce; 1 tablespoon vinegar; 1 tablespoon brown sugar

ALMOND CHEESE BALL**ALMOND CHEESE BALL**

500 g (1 lb.) cheddar cheese

 $\frac{1}{2}$ cup mayonnaise

500 g (1 lb.) packaged

125 g (4 oz.) blanched

cream cheese

almonds

140 g (4½ oz.) can

3 tablespoons chopped

devilled ham

parsley

 $\frac{1}{2}$ cup chopped gherkins

butter

Grate cheddar cheese. Beat cream cheese until smooth, blend in ham. Add grated cheese, gherkins and enough mayonnaise to blend ingredients thoroughly. Divide mixture in half, roll each half into ball shape.

Chop almonds finely, toss in a little hot butter until golden brown, combine with chopped parsley. Roll balls in almond mixture to coat evenly. Refrigerate overnight.

QUICHE LORRAINE



QUICHE LORRAINE

PASTRY

1¼ cups plain flour
pinch salt

90 g (3 oz.) butter
1 tablespoon water

Sift flour and salt into bowl, rub in butter until mixture resembles fine breadcrumbs. Add water (a little more may be necessary), mix to a soft dough. Turn pastry on to lightly-floured surface, knead lightly, roll pastry to rectangle to fit base and sides of 28 cm x 18 cm (11 in. x 7 in.) lamington tin. Press pastry into tin, refrigerate 30 minutes.

FILLING

125 g (4 oz.) bacon
1 medium onion
125 g (4 oz.) gruyere cheese
3 eggs

½ cup cream
¾ cup milk
salt, pepper
pinch nutmeg

Chop bacon into small pieces, peel and finely chop onion. Stir bacon and onion in pan over low heat until bacon is crisp and onion transparent; drain, allow to cool. Then spread into pastry case.

Grate cheese finely, sprinkle over bacon. Beat eggs, cream and milk together, with salt, pepper and nutmeg. Carefully spoon over cheese. Trim pastry level with top of filling. Bake in hot oven 10 minutes, reduce heat, to moderate, bake for further 20 to 25 minutes.

Serve warm or cold, cut into squares or slices.

For 25 people, make this quantity four times.

CRUSTY-CRUMBED CHICKEN WINGS**CRUSTY-CRUMBED CHICKEN WINGS**

2 kg (4 lb.) chicken wings
oil
375 g (12 oz.) packet dry
 breadcrumbs
2 teaspoons salt

½ teaspoon pepper
½ teaspoon oregano
1½ tablespoons curry
 powder

Brush chicken wings with oil. Combine breadcrumbs, salt, pepper, oregano and curry powder in plastic bag. Add 6 chicken wings at a time, seal bag and shake well to coat evenly. Continue until all wings have been coated. Put on sheet of aluminium foil in large baking dish, bake in moderate oven 35 minutes or until tender.

Serves 25.

QUANTITIES FOR 6

500 g (1 lb.) chicken wings
1 cup dry breadcrumbs
½ teaspoon salt

¼ teaspoon pepper
¼ teaspoon oregano
2 teaspoons curry powder

CHOCOLATE RUM SLICE



CHOCOLATE RUM SLICE

BASE

**250 g (8 oz.) pkt plain
sweet biscuits**

**125 g (4 oz.) butter
1 tablespoon cocoa**

Combine finely-crushed biscuits and sifted cocoa, add melted butter, mix until well combined. Press on to base of aluminium-foil-lined 18 cm x 28 cm (7 in. x 11 in.) lamington tin. Refrigerate while preparing filling.

FILLING

**2 110 g pkts white
marshmallows**

**1 tablespoon water
2 cups cream**

1/3 cup milk

1 cup cream, extra

125 g (4 oz.) dark chocolate

**30 g (1 oz.) dark chocolate,
extra**

1 tablespoon rum

3 teaspoons gelatine

Put marshmallows, milk and chopped chocolate in top of double saucepan over hot water. Stir until marshmallows and chocolate are melted. Add rum, cool.

Sprinkle gelatine on water, dissolve over hot water, add to marshmallow mixture. Fold in whipped cream. Pour filling on to prepared base, refrigerate until set. Spread extra whipped cream over filling, sprinkle with extra grated chocolate.

To serve 25, make three of these slices.

SULTANA SCONES



SULTANA SCONES

750 g (1½ lb.) self-raising
flour
½ cup sugar
½ teaspoon salt
90 g (3 oz.) butter

1 cup sultanas
1 cup milk
1 cup water
milk for glazing

Sift flour, sugar and salt into basin. Rub in butter until mixture resembles fine breadcrumbs, add sultanas. Mix to soft dough with combined milk and water, adding a little extra milk, if necessary. Turn on to floured surface, knead until smooth. Roll out to fit into greased 37 cm x 28 cm (15 in. x 11 in.) baking dish. Cut dough into squares with sharp knife, depending on size required. Glaze with milk, bake in hot oven 15 to 20 minutes.

Note: For scones in smaller quantities, see Homemade Breads, Buns and Scones, Set S.

CREME CARAMEL



CREME CARAMEL

CARAMEL

1 cup sugar

1 cup water

Use wide shallow pan, such as frying pan, to make caramel. Put sugar and water in pan, stir over medium heat until sugar has dissolved, then increase heat and boil rapidly until mixture turns deep golden brown; do not stir, or mixture could crystallise. Pour caramel immediately into 18 cm x 28 cm (7 in. x 11 in.) lamington tin, rotating tin so that caramel coats sides and base. Cool before adding custard, or stand until cold; caramel melts again when baked with custard.

CUSTARD

3 cups milk

6 eggs

1 cup cream

1½ teaspoons vanilla

½ cup sugar

Beat eggs, vanilla and sugar together lightly. Combine milk and cream in saucepan, bring to scalding point; cool slightly. Pour gradually over egg mixture, stirring all the time. Strain into large jug to remove any tiny specks of egg and ensure a velvety texture.

Pour custard carefully into lamington tin; stand in baking tin with hot water coming halfway up sides of lamington tin. Bake in moderate oven approximately 30 minutes or until custard is set. Cool, refrigerate. When cold, turn out and cut into slices. **For 25 people, make this quantity four times.**

CHOCOLATE MOUSSE



1 cup cocoa
3½ cups water
1¾ cups milk
8 eggs

CHOCOLATE MOUSSE

2 cups sugar
3 tablespoons gelatine
2 teaspoons vanilla
5 cups cream

Sprinkle gelatine over ½ cup of the water.

Combine cocoa, remaining water and milk in large saucepan, bring to boil, stirring. Remove from heat, add gelatine mixture, stir until dissolved; cool.

Beat together eggs and sugar until white and fluffy, add to cooled cocoa mixture. Return to heat, stir until just reaching boiling point. Remove from heat, add vanilla, cool, stirring occasionally. When cold, fold in whipped cream. Pour into serving bowls or into individual dishes. Refrigerate until set. Decorate, if desired, with extra whipped cream and grated chocolate. **Serves 25.**

QUANTITIES FOR 6

¼ cup cocoa; 1½ cups water; ¾ cup milk; 2 eggs; ½ cup sugar; 1 tablespoon gelatine; ½ teaspoon vanilla 1¼ cups cream.

PEARS BELLE HELENE

4 910 g (1 lb. 13 oz.) cans
pear halves
3 410 g (13 oz.) bottles
chocolate topping or
6 185 g (6 oz.) cans
chocolate sauce

2 2 litre containers
vanilla ice-cream

Drain pears, arrange 1 pear half in each individual serving dish. Top with scoop of vanilla ice-cream, then 1 or 2 tablespoons of chocolate sauce.

Note: As with peaches, number of pear halves in 910 g (1 lb. 13 oz.) can vary, generally from 6 to 9. **Serves 25.**

QUANTITIES FOR 6

910 g (1 lb. 13 oz.) can pear halves; 410 g (13 oz.) bottle chocolate topping or 2 185 g (6 oz.) cans chocolate sauce; 1.25 litres (1¼ pint) tray vanilla ice-cream

CURRY-MAYONNAISE CHICKEN LEGS



CURRY-MAYONNAISE CHICKEN LEGS

25 chicken legs
1½ cups mayonnaise

¼ cup curry powder
packaged dry breadcrumbs

Combine mayonnaise and curry powder, mix well. Spread each chicken leg with approximately 2 teaspoons of mayonnaise mixture. Toss in breadcrumbs, press on lightly with the hand. Put legs in well-greased baking dish, bake in moderate oven 45 minutes or until tender.

Serve 25

QUANTITIES FOR 6

6 chicken legs
½ cup mayonnaise

1 tablespoon curry powder
packaged dry breadcrumbs

RED WINE SANGRIA



RED WINE SANGRIA

(Shown in picture)

2 litres dry red wine

1 cup brandy

2 750 ml bottles lemonade
or soda water

oranges

strawberries

lemons

Combine wine and brandy, add a few orange or lemon slices and whole strawberries, pour over ice cubes. Just before serving, add chilled lemonade. Garnish with spirals of orange rind.

Makes about 4 litres.

White Wine Sangria: Substitute dry white wine for the red wine in above recipe.

SUMMER DAY PUNCH

1½ cups gin

3 lemons

750 ml (26 oz.) bottle

250 g (8 oz.) bottle

white curacao

maraschino cherries

2 750 ml bottles dry ginger ale

ice cubes

750 ml bottle lemonade

Combine gin, curacao, thinly-sliced lemons, and drained maraschino cherries in large bowl. Refrigerate until ready to serve. To serve, add chilled dry ginger ale; lemonade and ice cubes; mix lightly. **Makes about 3 litres.**

FRUIT PUNCH

2 cups strong black tea

2 cups canned pineapple

2 cups sugar

juice

2 cups fresh or bottled

1 cup lemon juice

orange juice

2 900 ml bottles dry ginger ale

Put tea and sugar into saucepan, stir over low heat until sugar has dissolved; remove from heat, allow to cool. Combine tea, orange juice, pineapple juice and lemon juice, mix well. Refrigerate until well chilled. Just before serving add chilled dry ginger ale. Orange and lemon slices can be added.

Makes about 4 litres.